



Coste Rubìn Barbaresco DOCG 2019

BACKGROUND

Since 1858, the Fontanafredda Estate & Winery has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe, produced from grapes that are farmed from organic and sustainably managed vineyards. Since the 2018 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

TERROIR & VINTAGE NOTES

Nebbiolo grapes for Coste Rubìn are sourced from the Treiso and Neive communes of Barbaresco. South and South-West-facing vineyards lie between 250 – 300m asl and are composed of clay and calcareous marl-rich soil. Guyot-trained vines are planted at a density of 4,500 plants/ha. Grapes are harvested within the first weeks of October.

WINEMAKING & AGING

As soon as the grapes reach the winery, they are de-stemmed and crushed, then fermented using selected yeasts at a temperature of 82-86°F. The must is pumped over the skins regularly to optimize extraction of color and tannin. Maceration lasts 15 days, followed by malolactic fermentation. The wine is aged in large 2,000 and 3,000-liter Allier oak barrels. Aged for one year, the wine is then transferred to stainless steel for a short period before bottling.

TASTING NOTES

Ruby-red with garnet highlights. On the nose ripe plums, blueberries and violets merge harmoniously with hints of licorice, cinnamon, and tobacco. Well-structured tannins and closely packed fruit fill the mouth, leading to a long finish.



750ML



ORIGIN

Barbaresco DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director

